User Manual

Shield Sealer

Model: SNS 600

Thank you for purchasing the Vacuum Packaging Unit. You are about to revolutionize your home with one of the strongest vacuum packaging systems available. With the help of the Vacuum Sealer, you will now be able to keep food fresher, longer in the refrigerator, freezer and pantry. The Vacuum Sealer system effectively removes air and extends freshness up to five times longer than normal preservation methods. Beyond that, the Vacuum Sealer can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. You will soon find your Vacuum Sealer to be so versatile and convenient; it will never leave your countertop.

By using vacuum bags and canisters, you can significantly extend food life, maintain food quality, reduce freezer burn, and reduce food waste and costs.

The style of the Vacuum Sealer is clean and simple with a lightweight, compact design. Its unique slanted layout design and wide vacuum trough makes it easy to load bags and ensure a positive seal every time. Only high quality, fully tested and rated components have been used in the construction in order to ensure the best performance.

Read and follow all directions for usage and maintenance carefully and you'll benefit from years of trouble-free and cost effective vacuum packaging.

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Vacuum Packaging and Food Safety

Vacuum packaging extends the life of foods by removing most of the air from sealed containers and prevents fresh air escaping into the sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavor and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems noted below under certain conditions:

Mold – Mold cannot grow in a low oxygen environment; therefore vacuum packaging can virtually eliminate it.

Yeast – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

As with any other storage container, it is important to inspect food for spoilage prior to consuming.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4ºC or below. Freezing at -17ºC does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on the

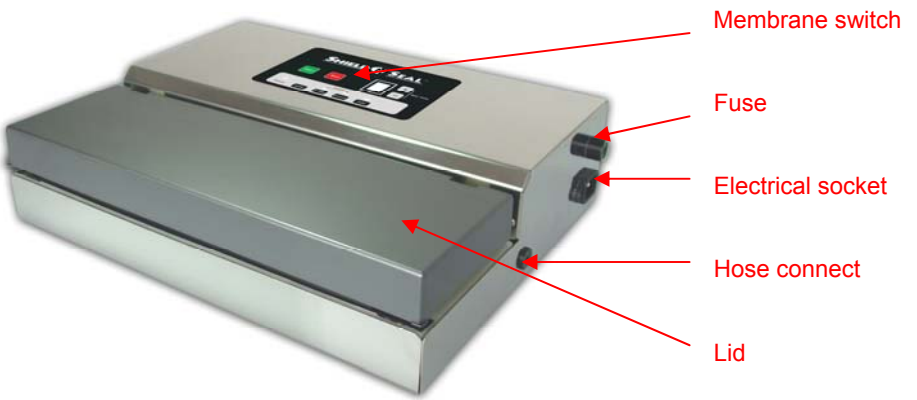
age and the condition of the food on the day it was vacuumed packaged.

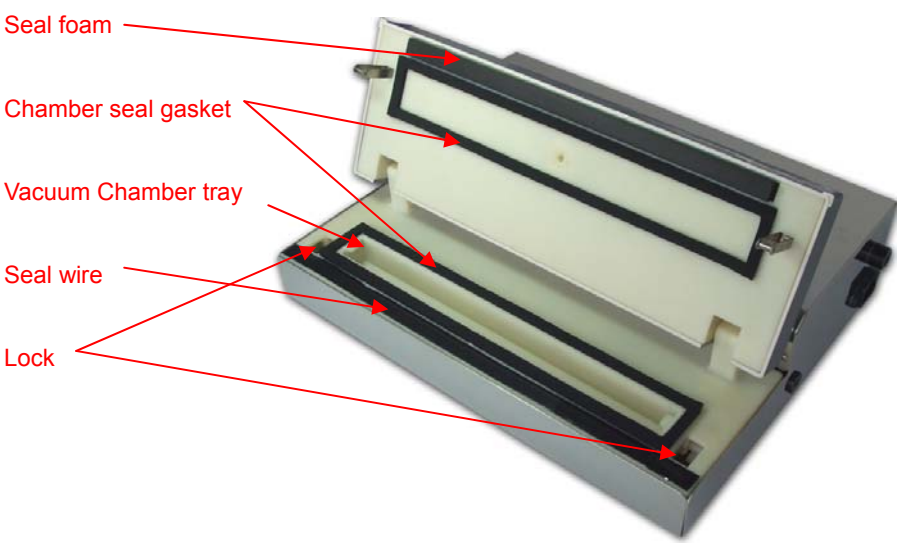
Note: vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

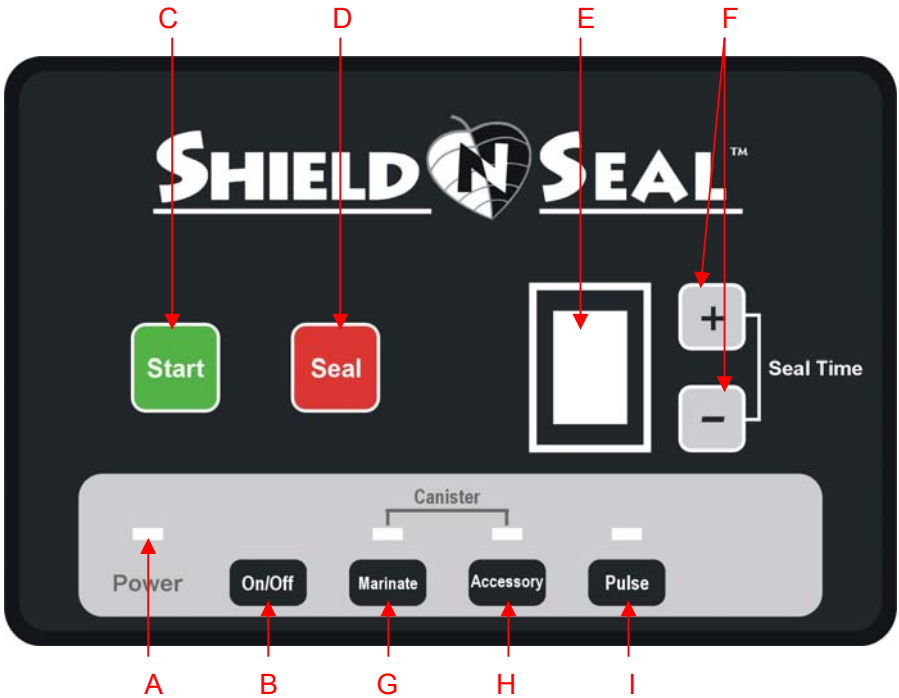
Preparation Guidelines

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action, which leads to loss of flavor, color and texture. To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Then, immerse the vegetables in cold water to stop the cooking process. Finally, dry the vegetables on a towel before vacuum packaging. Cruciferous vegetables (broccoli, sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in the freezer only.

The Vacuum Sealer Features







A. Power Indicator Light (Power)

When the power indicator light is on, the machine is ready to work.

B. On/Off Button (On/Off)

When the machine is ready to work, press “On/Off” button, the last seal time appears on the digital displayer, the fan starts, and machine is ready for vacuum. If there is no action within 10s, the digital displayer and fan will shut down automatically. Machine can stop working when pressing “On/Off” button. After the cycle is complete, press “On/Off” button, and then unplug the machine.

C. Auto Vacuum Button (Start)

Press “Start” button, machine will vacuum and seal automatically. This button is only for vacuum bag/roll.

D. Seal Button (Seal)

1. Press “Seal” button to stop vacuum cycle and instantly seal the bag to prevent crushing delicate items.

2. Make custom-sized bags

E. Digital Displayer

1. Displays the vacuum cycle, value will count down from 9 to 0. When it shows 0, vacuum cycle is finished.
2. Displays the seal time, the seal time can be adjusted and set from 0-5s. There is back-up memory function to the seal time.
3. When it displays “E”, machine is in protective status.

F. Seal Time Adjusting Button (“+” or “-”)

Simply adjust the seal time “up” or “down” by using “+” or “-” buttons. When it is adjusted to 0, machine will not seal.

G. Marinate Mode (Marinate)

Marinate mode is for repeating the cycle of vacuuming and releasing air to canister, allowing foods to get optimum pickle infusion in the least amount of time.

H. Accessory Vacuum Button (Accessory)

Only for vacuum canister, bottle stopper and other accessories; press “Accessory” button, the machine starts vacuum cycle. After the vacuum cycle, machine will stop automatically WITHOUT seal.

I. Pulse Vacuum Button (Pulse)

Use “Pulse” button to prevent crushing delicate items. Press “Pulse” button by fingers, the machine will vacuum little by little according to your pressing on the button.

Technical Data

Voltage：120V~60Hz	Power：700W
Pressure：≥-27.5”Hg / -931mbar	
Max bag width：310mm	Pump: dual
Seal wire width：5mm	Size：385x300x110mm
Weight：6.3Kg	

Safety

For your safety, follow these precautions when using your Vacuum Sealer:

- Read Owner's Manual and carefully before using the machine for the first time.
- Do not use the Vacuum Sealer on wet or hot surfaces, or near a heat source.
- Do not immerse machine or power cord in water or any other liquid.
- Plug Vacuum Sealer into grounded power sources only, do not use extension cord.
- To disconnect, unplug directly from power source. Do not disconnect by pulling on cord.
- Do not operate appliance with damaged power cord.
- Only use the Vacuum Sealer for its intended use.
- Only use Vacuum bags, accessories and attachments.

Maintenance

- Unplug before cleaning.
- Regularly clean appliance with damp cloth and mild soap to remove crumbs, dust, debris.
- Chamber Seal Gasket is removable to clean any liquids that may have escaped from Vacuum bag during process.

Operating Instructions

Preparations

- Plug in machine.
- When the machine is on, the light “Power” will illuminate.
- Press “On/Off” button, digital displayer is on, fan starts. Now the machine is ready for all cycles.

How To Make Bag From Roll

1. Choose roll with suitable width.
2. Put the open end of the roll across the seal wire (please make sure the open end is across the seal wire); close the lid.
3. Press “Seal” button, seal time will count down to 0 from default setting, showing on digital displayer. After this cycle, the machine lid will open automatically and beep.
   ****** Press On/Off button to stop the machine’s all working processes.
4. Take out the roll end and check the seal.
   NOTE: A positive seal will look “clear” upon inspection. If the seal is spotty, incomplete, wrinkle, white or milky, please cut the seal and restart the sealing process.
5. After end is sealed, measure bag to size of item, allowing 4.5cm of space and cut roll. Place item in bag and follow “how to vacuum and seal with bags”.

How To Vacuum And Seal With Bags

1. Choose suitable vacuum bag, place item in bag.
2. Allow at least 4.5cm space after item is put in bag, to ensure better vacuum.
3. Put the open end of bag across the chamber seal gasket. Please make sure that the open end is within the vacuum chamber.
4. Close the lid.
5. Press “Start” button.
6. The machine goes to vacuum cycle. The value in digital displayer will count down from 9 to 0 (If the pressure does not reach standard of -20”Hg, the value will stay at 2). During the vacuum process, the value on the digital displayer will count down from default setting to 0. Then the machine goes to sealing cycle.
7. After the sealing cycle, the machine lid will open automatically and beep.
8. Take out the bag and check the vacuum and seal.

   NOTE: A positive seal will look “clear” upon inspection. If the seal is spotty, incomplete, wrinkle, white or milky, please cut the seal and restart the sealing process.
9. Please store the vacuum items properly after seal. All perishable foods must be refrigerated or frozen to prevent spoilage.
10. Press On/Off button to stop the machine’s all working processes. If instant seal is needed, simply press “Seal” button.

How To Use “Pulse” Vacuum Function

Since the pressure under the “Pulse” vacuum function is set to be high, sometimes it is easy to destroy some delicate items by high pressure in the vacuum bag. In this case, you can use the “Pulse” vacuum function to control the vacuum time and pressure, and prevent crushing delicate items. When packing some juicy foods, you can also use this function and prevent liquid being sucked out.

1. Put the items in bag and then put the open end of the bag across the chamber seal gasket, please make sure that the open end of the bag within the vacuum chamber.
2. Close the lid.
3. Press the “Pulse” button continually, till it reaches the pressure that you want. You can watch the vacuum bag to decide the pressure. During this process, you can stop vacuum by stop pressing this button; and press it again to vacuum again.
4. When the pressure reaches what it needs, press “Seal” button to start sealing. The digital displayer will show and count down the sealing time to 0. And after this process, the lid will open automatically and beep.

   ****** Press On/Off button to stop the machine’s all working processes.

Bag Guidelines

- Package the freshest foods possible. The Vacuum Sealer allows you to maintain the food’s freshness up to five times longer than under normal stored conditions.
- Delicate foods, moist foods and foods that need to hold their shape require pre-freezing. Foods like meat, berries and bread can be frozen for up to 24 hours without harm of freezer burn. Once food is hard, it is ready to be vacuum packaged.
- If packaging fresh meats without pre-freezing, place a folded paper towel in between the meat and the top of the bag. This will help absorb moisture.
- To vacuum liquids like soups, stews and casseroles, pre-freeze in a dish or ice cube tray. Once frozen, vacuum package, label and stack in your freezer.
- For objects with sharp points or edges (bones, pasta, rice) pad the edges with paper towels to prevent the bag from puncturing.
- Vacuum bags are reusable, boilable and microwavable. We do not recommend reusing bags that have been boiled or micro-waved. Do not reuse bags that have been used to store fresh fish or greasy foods.

- Vegetables must be blanched before being packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal.

**** Never vacuum package mushrooms or garlic.****

How To Use With Canister

Shield Sealer SNS 600 is also used for canisters. The knob on the top of the lid controls vacuuming, closes and locks vents inside lid after vacuuming, and opens the vents to allow air back in the canister and releases the lid to access the contents.

1. Place the items into the canister. Make sure the canister lid is dry and the lid gasket is without any powder or food debris. Also please allow some space after the items are put into the canister. And then close the lid.
2. Turn the knob to “Vacuum” position.
3. Connect the hose to the Accessory port on the machine and the port on the canister lid.
4. Press “Accessory” button, slightly press the canister lid for 3-5s. The machine starts vacuum process.
   ****** Press On/Off button to stop the machine’s all working processes.
5. After the vacuum cycle, the machine will stop automatically. Remove the hose from the canister and turn the knob to “Lock” position. Store canister in refrigerator.
6. To open vacuum canister, twist knob to “Open” position. With proper care, the canisters may be reused many times.

How To Marinate Foods

There is a special function in Shield Sealer SNS 600 — the marinate mode, with two options of Quick Marinate Mode (15mins) and Normal Marinate Mode (27mins). In the marinate mode, the machine can run two cycles of vacuuming and releasing air to the canister, allowing foods to get optimum pickle infusion in the least amount of time. Vacuum status keeps for about 4mins (Quick Marinate Mode)/8mins (Normal Marinate Mode) before releasing air, between each cycle. When marinate is complete, the machine will beep.

Vacuum canister is a perfect partner to marinating foods. The reason that foods can be marinated in such a short time is that, it opens the micro-holes of the foods, allowing pickle infusion very quickly.

Important tips: when using canister for marinating, there should be a knob on the canister lid. Make sure the canister lid is in "Open" status but NOT "Vacuum" status when it is in the marinate process.

1. Put items in the canister. Make sure there is no powder or food debris on the canister lid gasket. Also please allow some space after the items are put into the canister. And then close the lid.
2. Turn the knob to "Open" position.
3. Connect the hose to the Accessory port on the machine and the port on the canister lid.
4. Press "Marinate" button, choose the marinate option. Press once for Quick Marinate Mode, "1" will appear on the digital displayer; press twice for Normal Marinate Mode, "2" will appear on the digital displayer.

   ** In Quick Marinate Mode, the cycle is about 15mins.

   ** In Normal Marinate Mode, the cycle is about 27mins. Longer marinate time will make much perfect marinated foods.

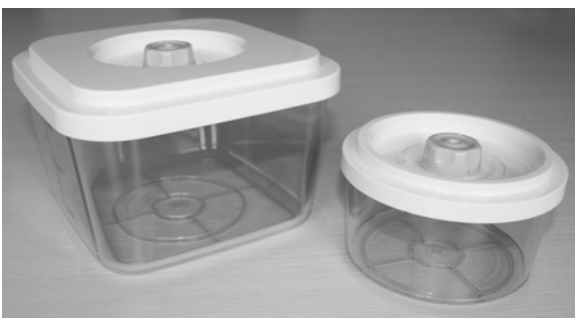
5. Press “Start” button, slightly press the canister lid for 3-5s. When it reaches the pressure, the machine will stop automatically. Value on the Digital displayer will count down from 5 to 1, counting down cycle repeats continually. After 4mins (Quick Marinate Mode) or 8mins (Normal Marinate Mode), it stops counting, vacuum status is complete.
6. When vacuum status is complete; the canister starts to release air. Value on the Digital displayer will count up from 1 to 5. After 30s, it stops counting; releasing air is complete.
7. The machine vacuums the canister again. The above mentioned cycle will be run two times.
8. When marinate process is complete, 0 will appear on the digital displayer and illuminate and the machine will beep. Turn the canister knob to “Lock” position, remove the hose from canister. Now the delicacy is ready.

****** Press On/Off button to stop the machine’s all working processes.

Canister Guidelines

- Use only canisters designed for vacuum packaging. Other containers can implode under the vacuum pressure of the Vacuum Sealer.
- Cool liquids in refrigerator before vacuum packaging. Hot foods should be cooled before vacuum packaging.
- Do not freeze vacuum canister. Suggested lowest temperature is -18℃. Too low (lower than -18℃) or too high (higher than 100℃) temperature will make the canister materials endure lower pressure or melt.
- 3-5s before the machine’s vacuum process, slightly press the canister lid with your hands.
- Hand wash canister lid. Do not put in dishwasher and micro-oven. The canister itself is dishwasher safe and micro-oven safe. Suggested highest temperature is 100℃.

- If liquids are caught in the accessory hose, run warm water through hose. Be sure hose is not attached to accessory port.
- Powdered or granulated foods should be covered with a paper towel before vacuuming to prevent food from traveling into the vacuum mechanism.
- Vacuum packaging is not a substitute for canning. Perishable foods still need to be refrigerated or frozen.



How To Use With Vacuum Bottle Stoppers

Shield Sealer SNS 600 can vacuum bottle with bottle stoppers. If you cannot finish a bottle of wine at one time, or you need to preserve a bottle of non-carbonic acid drink, edible oil, a bottle of juice or any liquid else that is stored in a bottle, you can use the Shield Sealer SNS 600 to vacuum the bottle with a bottle stopper.

1. Plug the vacuum bottle stopper to the bottle. Please allow at least 2.5cm distance between the bottom of the stopper and the surface of the liquid.
2. Connect the hose to the accessory port of the machine and the other end to the port of the bottle stopper.
3. Press “Accessory” button, the machine starts to vacuum.

** Press On/Off button to stop the machine's all working processes.

4. After the vacuum cycle is complete, the machine will stop automatically. Remove the hose from the stopper.
5. Put the bottle vertically in a plane surface. Make sure the liquid does not touch the stopper.
6. Simply remove the stopper if you want to open the bottle.

Food Storage and Safety Information

The Vacuum Sealer will revolutionize the way you buy and store food. Because vacuum packaging works to eliminate freezer burn and slow food spoilage, you are now able to take advantage of buying food in bulk without the threat of food waste.

Vacuum packaging with the Vacuum Sealer removes up to 90% of the air from the package. This will help keep food fresher up to 5 times longer than under normal circumstances. Dry foods like pasta, cereals and flour will stay fresh from start to finish. Plus vacuum packaging prevents weevils and other insects from infesting dry goods. Package only the freshest foods possible.

However, please keep in mind that not all foods benefit from vacuum packaging. Never vacuum package garlic or fungi like mushrooms. A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration of out-gassing when vacuumed.

Foods	Vacuum Freezer Storage	Vacuum Fridge Storage	Typical Storage
Fresh Beef & Veal	1-3 years	1 month	1-2 weeks
Ground Meat	1 year	1 month	1-2 weeks
Fresh Pork	2-3 years	2-4 weeks	1 week
Fresh Fish	2 years	2 weeks	3-4 days
Fresh Poultry	2-3 years	2-4 weeks	1 week
Smoked Meats	3 years	6-12 weeks	2-4 weeks
Fresh Produce, Blanched	2-3 years	2-4 weeks	1-2 weeks
Fresh Fruits	2-3 years	2 weeks	3-4 days
Hard Cheeses	6 months	6-12 weeks	2-4 days
Sliced Deli Meats	not recommended	6-12 weeks	1-2 weeks
Fresh Pasta	6 months	2-3 weeks	1 week

Vacuum Packaging Tips

Vacuum packaging greatly extends the shelf life of foods, but your Shield Sealer SNS 600 can also be used in many other areas of the house besides the kitchen.

Vacuum packaging is great for camping and outdoor activities!

- For a quick & reusable ice pack, fill a vacuum bag about half full with water and a few tablespoons of rubbing alcohol. Seal the bag - don't vacuum it - and place in the freezer. The alcohol keeps the water from freezing completely, resulting in a flexible ice pack to wrap around sore joints and minor injuries.
- Vacuum package pre-made meals in advance for camping outings for quick and easy dinners in the great outdoors.
- Vacuum package meats and other items for scent-free storage.
- Create your own dry packs by vacuum packaging essentials like matches, dry socks and a map for emergencies.

Around The House

- Organize 'junk' drawers and keep easy to lose items like nails and screws safe by vacuum packaging them in a vacuum bag. That way, items are clearly visible and organized within the bag.
- Don't worry about polishing silver ever again! Simply vacuum package rarely used silverware in vacuum bags to prevent the oxidation that causes tarnishing.

  ****** Hint: place a folder paper towel in between sharp edges of the silverware and the vacuum bag to prevent puncturing.

Trouble Shooting

Under the proper circumstances, your Shield Sealer SNS 600 will give you many top-notch vacuum performances. In some instances, problems may arise. Please consult the trouble shooting menu before calling customer support.

Note:

In order to maintain a longer lifetime, we strongly recommend to stop at least 20 seconds between each seal.

When machine is under long time working and is overheat, the thermal overload will start to protect the machine. "E" appears on the digital displayer. In this case please shut down the machine and cut off the electricity, and allow the machine rest for about 20mins. And then re-connect and re-start the machine.

In order to avoid burn on the hand, when you open the machine lid, press "Seal" button, "E" will appears on the digital displayer, the machine does not heat. Just simply close the machine lid to use the machine again.

The Vacuum Sealer won't turn on

- Ensure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use machine if power cord is damaged.

The Vacuum Sealer doesn't pull a complete vacuum with bags

- To vacuum and seal properly, edge of bag must be across the seal bar. Make

sure bag is inside the chamber seal gasket and that there are no wrinkles in the bag along the seal bar.

- If packaging from a roll bag, make sure first seal is complete and that there are no gaps in either seal.
- The Vacuum Sealer and vacuum bag need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of bag and try again.

Vacuum bag loses vacuum after being sealed

- Sharp items can puncture small holes in bags. To prevent this, cover sharp edges with paper towel and vacuum in a new bag.
- Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open bag. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.

The Vacuum Sealer is not vacuuming canisters properly

- The accessory hose may not be properly attached. Ensure the hose is completely inserted into the lid of the canister and the accessory port and try again.
- Make sure the canister lid is turned to the “Vacuum” setting (In Marinate Mode to “Open” setting).
- Leave adequate head space at the top of the canister.
- Make sure there isn’t any damage to the canister and lid. Sometimes hairline cracks can develop in canisters. When this happens the canister is no longer

air tight and should be discarded.

- Twist knob on lid of canister to make sure it is attached securely.

In seldom cases some of the programs may be error and lead to that the machine cannot work well

- Cut the electricity then re-connect it.

Thank you for purchasing the Shield Sealer SNS 600.

Happy Vacuuming!